EUROPEAN PATENT OFFICE

Patent Abstracts of Japan

PUBLICATION NUMBER 2000014356

PUBLICATION DATE 18-01-00

APPLICATION DATE 22-04-99 : APPLICATION NUMBER 11114831

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INT.CL. : A23L 1/305 A23L 1/30 A23L 2/52 A23L 2/66 A23L 2/38 // A23B 7/10 A23C 9/123

: PRODUCTION OF GABA-CONTAINING BEVERAGE AND FOOD PRODUCT TITLE

ABSTRACT: PROBLEM TO BE SOLVED: To obtain beverage or food products in a low cost, containing γ - aminobutyric acid useful for improving hypertension and the like with excellent taste and color tone by inoculating a microorganism capable of producing protease to a specific food material and culturing it.

> SOLUTION: A food material that contains the peptide or protein including glutamic acid as a constituent amino acid, for example, powdered skim milk, soybean milk and the like is inoculated with a microorganism capable of producing protease, for example, a lactic acid bacterium that can liberate ≥0.5 wt.% of glutamic acid after subtraction of its assimilated fraction based on the protein, when it is cultured in a 20% powdered skim milk substrate at 25-40°C for 2 days and with a microorganism capable of producing glutamate decarboxylase, for example, a bacterium in Bifidobacterium, capable of producing ≥600 mg/100 ml of γ -aminobutyric acid, when it is cultured in a culture medium containing 1,000 mg/100 ml of glutamic acid (glutamate salt) at 25-40°C whereby the objective

γ-aminobutyric acid-containing beverage or food products are obtained.

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